



## 36" SECTIONAL RANGE SIX 35,000 BTU OPEN-TOP BURNERS

*Platinum Series*



*P36D-BBB w/ optional casters and flue riser.*

- ☐ P36N-BBB (Modular Mount)
- ☐ P36N-BBB-SU (Modular Mount with Step-Up Rear Burners)
- ☐ P36C-BBB (Cabinet Base)
- ☐ P36C-BBB-SU (Cabinet Base with Step-Up Rear Burners)
- ☐ P36D-BBB (Standard-Oven Base)
- ☐ P36D-BBB-SU (Standard-Oven Base with Step-Up Rear Burners)
- ☐ P36A-BBB (Convection-Oven Base)
- ☐ P36A-BBB-SU (Convection-Oven Base with Step-Up Rear Burners)

### Standard Features of Oven-Base Models

- 36" wide sectional range with six open-top burners available with a standard-oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Six 35,000 BTU NAT (35,000 BTU LP) patented clog-free burners
- Removable, cast iron grate tops
- 9-1/4" deep front rail
- Removable drip tray
- Stainless steel front, sides, rear and exterior bottom
- Fully insulated lining and burner box
- 1-1/4" front gas manifold and 1" rear gas connection
- 5" high stainless steel flue riser
- Free battery-design assistance
- Standard (1) year limited parts and labor warranty  
(reference <https://southbendnc.com/service-and-parts> for limited warranty details)

### Standard Features of Oven-Base Models

- 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot
- Heavy duty, stainless steel door handle
- Porcelain enamel interior
- Oven racks (2 for standard oven, 3 for convection oven)
- "Insta-On" thermostat ranging from 175°F to 550°F
- Standard-oven interior is large enough (26" by 26-1/2") for sheet pans to fit either way
- Convection-oven models have 1/2 hp, two-speed blower

### Standard Features of Cabinet-Base Models

- Stainless steel cabinet with removable doors that open from the center

### Standard Features of Step-Up Models

- Rear burners are 4" higher than front burners

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> External pressure regulator                           | <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters)                            | <input type="checkbox"/> Stainless steel oven interior                             |
| <input type="checkbox"/> Front rail options:                                   | <input type="checkbox"/> 24" or 36" high flue riser  | <input type="checkbox"/> Salamander or cheesemelter mounted on 36" high flue riser |
| <input type="checkbox"/> Cutouts in front rail for sauce pans                  | <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep) | <input type="checkbox"/> Removable shelf inside cabinet                            |
| <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional) | <input type="checkbox"/> Tray or tubular shelving (12" deep)   | <input type="checkbox"/> Electronic pilot ignition - Piezo                         |
| <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail    | <input type="checkbox"/> Open-frame base with casters for battery  | <input type="checkbox"/> Removable, welded steel top grates                        |
| <input type="checkbox"/> Casters (front two casters lock)                      | <input type="checkbox"/> Extra-deep rear-extending flue riser  | <input type="checkbox"/> Electronic oven pilot ignition (no charge)                |
|  |  | <input type="checkbox"/> Battery spark ignition for open tops                      |

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front and sides constructed of #3 polished 430 and 304 stainless steel.

**Range:** 36"-wide front-manifold sectional range with six 35,000 BTU NAT (35,000 BTU LP) clog-free, open-top burners with removable, cast iron grate tops.

**Front Rail:** 9-1/4" deep front rail.

**Flue Riser:** 5" high stainless steel flue riser

**Battery:** Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

**Legs:** 6" stainless steel adjustable legs standard.

**Model 36D:** 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails.

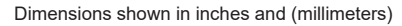
**Model 36A:** 45,000 BTU NAT (45,000 BTU LP) convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 24" deep. Three racks with five-position side rails. Two-speed, 1/2 hp blower motor.

**Model 36C:** Stainless steel cabinet base with two removable doors that open from the center.



Approval Notes: \_\_\_\_\_

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Tubed and Tray shelving have a depth of 11-1/8".

### \*Standing Oven Pilot Models

SHIPPING CRATE DIMENSIONS & WEIGHT